

Savory tapenade palmier

PORTIONS	PREPARATION	COOK TIME
30	10 minutes	15 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Jean-Jacques Granet, Chef

List of ingredients



Lecoq puff pastry dough sheet
Quantity: 1

Tapenade

CHEF'S TIPS

Since our dough rises a lot, it is important to dot it, otherwise it will puff too much and not keep the shape.

Preparation time does not include overnight rest.



Preparation steps

STEP 1

Pull out one sheet of Lecoq puff pastry dough from the freezer and let it come back on temperature.

STEP 2

Dot the dough with a fork, then spread the tapenade over it.

STEP 3

Fold the dough in 4 (fold the bottom lengthwise to the middle, then the top lengthwise to the middle as well, then fold in half). Dot the dough with a fork again. Let rest overnight in the fridge.

STEP 4

Take the palmier dough out of the fridge and cut it in half to make 2 strips. Cut 15 slice per strip and lay down over a sheet pan.

STEP 5

Bake at 400°F for 15 minutes. After 8 or 10 minutes in the oven, flip over each palmier to get the same color on each side.